Food Establishment Inspection Report

Г	Score: 96.5																			
Establishment Name: LOWES FOOD 165 DELI									Establishment ID: 3034020421											
Location Address: 2890 REYNOLDA ROAD																				
City: WINSTON SALEM State: NC								Date: Ø 6 / Ø 6 / 2 Ø 1 4 Status Code: A												
Zip: 27105 County: 34 Forsyth								Time In: $\underline{10} : \underline{05} \overset{\otimes}{\circ} \overset{am}{\circ} $ Time Out: $\underline{12} : \underline{20} \overset{\odot}{\otimes} \overset{am}{\circ} $												
										Total Time: 2 hrs 15 minutes										
Pe	erinitiee.										Category #: IV									
	Telephone:										FDA Fotobliobmont Types Deli Department									
Wa	Vastewater System: $oxed{oxtime}$ Municipal/Community $oxdot$ On-Site Sys										tem No. of Risk Factor/Intervention Violations: 1									
Wa	Water Supply: ⊠Municipal/Community ☐ On-Site Supply											No. of Repeat Risk Factor/Intervention Violations:								
F	Foodborne Illness Risk Factors and Public Health Interventions									Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.								Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
H.			DUT N/A N/O Compliance Status OUT CDI R N				╟	IN OUT N/A N/O Compliance Status OUT CDI R												
S			ision .2652			921 921 11	-	Safe Food and Water .2653, .2655, .2658												
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	28			Σ	3	Pasteurized eggs used where required	1 0.5 0		J					
E	mpl	oye	e He	alth	.2652		29	×				Water and ice from approved source	2 1 0		ī					
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0	30	П	\Box	×		Variance obtained for specialized processing	1 0.5 0		╗					
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0	╵┕		Ten	_		methods e Control .2653, .2654								
$\overline{}$	$\overline{}$	Ну	gien	ic P	ractices .2652, .2653			X	_ P			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0		1					
4	X				Proper eating, tasting, drinking, or tobacco use	210	-	×	_	F	17	Plant food properly cooked for hot holding	1 0.5 0		╗					
5	X				No discharge from eyes, nose or mouth	1 0.5 0	l ⊢	×	-			Approved thawing methods used	1 0.5 0		╗					
$\overline{}$	\neg	ntin	g Co	onta	mination by Hands .2652, .2653, .2655, .2656		ι⊢	X	-	F		Thermometers provided & accurate	1 0.5 0		7					
\rightarrow	X	Ш			Hands clean & properly washed	420	I —			ntif	ficatio	·	1 0.3 0		4					
7	×				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 0	_	×	_			Food properly labeled: original container	2 1 0		╗					
1 1	X				Handwashing sinks supplied & accessible	210	11			n (of Foo	od Contamination .2652, .2653, .2654, .2656, .265	7							
$\overline{}$		ovec	l So	urce			36	×				Insects & rodents not present; no unauthorized animals	2 1 0		╗					
\vdash	X	Ц			Food obtained from approved source		37	×				Contamination prevented during food preparation, storage & display	2 1 0		ī					
10	Ш	Ш		×	Food received at proper temperature	210	38	×				Personal cleanliness	1 0.5 0		╡					
11	X				Food in good condition, safe & unadulterated	210	I 	×	-			Wiping cloths: properly used & stored			╗					
12			X		Required records available: shellstock tags, parasite destruction	210	I 	×	-	 	+ +	Washing fruits & vegetables	1 0.5 0		╗					
$\overline{}$		ctio		om (Contamination .2653, .2654		┖			se	of Ute	3								
\vdash	X			Ш	Food separated & protected	3 [1.5 [0] [] []	_			_		In-use utensils: properly stored	1 0.5 0		5					
\vdash	X				Food-contact surfaces: cleaned & sanitized	3 1.5 0		×	1			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0		╗					
15					Proper disposition of returned, previously served, reconditioned, & unsafe food	210 -		×	-			Single-use & single-service articles: properly	1 0.5 0		∃					
$\overline{}$		ntiall	y Ha	azar	dous Food Time/Temperature .2653		┞		-			stored & used			=					
Н	X				Proper cooking time & temperatures	3 1.5 0		tone		n	d Equi	Gloves used properly ipment .2653, .2654, .2663	1 0.5 0		_					
\vdash	X	Ш		Ш	Proper reheating procedures for hot holding	3 1.5 0	1		П	anc	Lqu	Equipment, food & non-food contact surfaces			7					
\vdash	X				Proper cooling time & temperatures	3 1.5 0	45		×			approved, cleanable, properly designed, constructed, & used	211		_					
19		X			Proper hot holding temperatures	3 🗙 0 🗙 🗆 🗆	46	×	-			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0		_					
20	×				Proper cold holding temperatures	3 1.5 0	47	드	X			Non-food contact surfaces clean	0.5 0]					
21	X				Proper date marking & disposition	3 1.5 0	_	_	$\overline{}$	$\overline{}$	cilities				_					
22			X		Time as a public health control: procedures & records	210	l 	X	-		4	Hot & cold water available; adequate pressure	2 1 0		╣					
\neg	ons	ume	r Ac	lvis	ory .2653 Consumer advisory provided for raw or		┧	X	-			Plumbing installed; proper backflow devices	2 1 0		丩					
23	⊔ iab'	<u> </u>	X	ntik	undercooked foods		í⊢	×				Sewage & waste water properly disposed	2 1 0		4					
_н 24	gni	y ot □	isce	μιιο	Pasteurized foods used; prohibited foods not	31.50	51	×		Г		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0							
\vdash	hem	nical			offered .2653, .2657		52	×				Garbage & refuse properly disposed; facilities maintained	1 0.5 0		긔					
25			×		Food additives: approved & properly used	1 0.5 0	53		×			Physical facilities installed, maintained & clean	1 🗷 0		习					
26	×				Toxic substances properly identified stored, & used	210	54		×			Meets ventilation & lighting requirements; designated areas used	1 🗙 0		J					
\vdash	Conformance with Approved Procedures .2653, .2654, .2658								1	1			3.5							
27			X		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	210						Total Deductions:								





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Location A	ddress: 2890 REYN			NC NC	⊠Inspection		•						
City: WINS			Sta Zip: ²⁷¹⁰⁵	te: <u>NC</u>	Comment Adden	idum <i>F</i>	Attached?	Status Code:					
County: 34	System: 🛛 Municipal/C	Community	- •					Category #:					
Wastewater Supply		Community 🔲			Email 1:								
Permittee:	LOWES FOOD STO		Email 2:										
Telephone	:			Email 3:									
Temperature Observations													
Item mozz cheese	Location cheese display	Temp 41	Item wings	Location display cas		•	pepperjack concident of the concident of	Location deli case	Temp 36				
rotisserie	floor case	184	legs mashed	display cas	se 43			hot case	134				
spinach	salad bar	41		display cas	se 41			hot case	155				
mac salad	salad bar	39	cranberry	deli case	44			utensil sink	300				
turkey	salad bar	41	plain chicken	deli case	43			walk-in cooler	39				
cottage	salad bar	40	potato salad	deli case	45			walk-in cooler	39				
mac salad	floor case	43	turkey	deli case	39			utensil sink	129				
air temp	Boards Head case	36	ham	deli case	39		James Jones	servsafe expires	00				
45 4-501.11 (microwave	Good Repair and P e.	roper Adjust	ment-Equipme	nt. 0-pts. T	he inside of the n	microv	wave is rusty. I	Need to replace th	ne				
underneat	Nonfood Contact S th the wrapper, the rge (Print & Sign):	sheet pans t		sing and co									
	thority (Print & Sign)		rst	L. Allred	ast (7		Q ()					

REHS ID: 1958 - Allred, Christy

Verification Required Date:

REHS Contact Phone Number: (336)703 - 3135



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Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



6-201.11 Floors, Walls and Ceilings-Cleanability. The walls in the employee restrooms are against a freezer and the condensation through the wall has mold growing on the walls. Need to clean the walls more often. There are splashes on the walls beneath kitchen equipment from floor cleaning. Need to clean the walls beneath equipment.

6-202.12 Heating, Ventilation, Air Conditioning System Vents. 6-202.11 Light Bulbs, Protective Shielding. The AC vents in the food prep areas are dusty and need cleaning. Need to reaplee a burned out bulb beneath the hood.



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